

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

Semillon

2020

Hunter Valley NSW

Tasting Notes

— Vibrant in colour – a touch more than usual due to the warm year. Lovely florals and lemon grass aromas. Mouth filling flavours of pear and lemon pith balancing the zesty acid backbone. Slightly richer in style than the previous years, a classic Hunter Valley Semillon to enjoy now or age gracefully.

Winemakers Comments

Hunter Valley winemakers had a rare 4th consecutive dry vintage when the grapes of 2020 started coming off the vines. The hot vintage of 2019 ended with 120mm in March. Our usual dry winter prevailed and then a small amount of Spring rain meant that expected yields were well down, westerly winds were a dominant factor which fanned fires throughout NSW. The temperatures started to rise in late December hitting 41C on 29th signalling a very hot New Year. For January 2020, Brokenwood saw only 3 days under 30C and 19 days over 35C.

Needless to say, all our Semillon was in the winery in great condition by the end of January.

Vinification

Harvesting was all done by hand. The fruit was crushed, chilled and pressed immediately. Neutral yeasts were used for the fermentation and bottled in May. No oak and no malolactic ferment, only stainless steel.

Food

Asian food, any seafood especially freshly shucked oysters.

Drink

Drinking well now but will improve with further bottle age.



VARIETY

Semillon

REGION

Hunter Valley NSW

TECHNICAL DATA

Alcohol	11%
pH	2.98
Acidity	7.10g/L
Residual Sugar	3.3g/L
Closure	Screwcap
Availability	750ml
RRP	AS28



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